



£ 40 per guest



(including a glass of Champagne)

£ 45 per guest



#### SPECIALITY TEA

Masala Chai A luxurious blend of spices slow-brewed with milk for a rich, aromatic experience

> Heart of Persia Baloci signature blend of Ceylon, Saffron, Cardomom and Rose

## LOOSE LEAF TEAS

#### AHMAD TEA

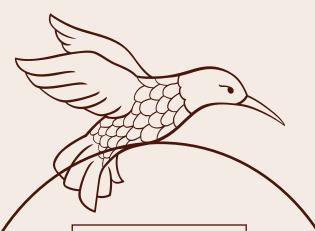
Founded over 35 years ago in Hampshire, England, this brand blends Persian tea traditions with modern artistry. Choose from our hand-picked selection:

> Cardamom Black Tea Jasmine Green Tea Green Tea Earl Grey English Breakfast

# SPECIALITY COFFEE

Brazilian Yellow Bourbon Guatemalan Swiss Water Method Decaffeinated





## **VEGETARIAN SELECTION**

## SCONE INDULGENCE

Sultana Scones Strawberry Jam Clotted Cream

## HERITAGE SWEETS ASSORTMENT

Profiterole Pistachio cream-filled profiteroles

Barfi

Milk, pistachio, cardamom, saffron

Gulab Jamun Cheesecake
Homemade gulab jamun-infused mascarpone cheesecake

Baklava

Butter glazed filo pastry layered with pistachio and honey

## SAVOURY TREATS

Hummus & Falafel Sandwich

A fine mix made with chickpeas, tahini, lemon and coriander

Emmental & Tomato Sandwich
Emmental cheese with Roma tomatoes and butter

Egg & Saffron Mayo Sandwich Organic egg with saffron mayonnaise

Ezame Filled Cone

Smoked sun-dried tomatoes and pepper with lemon butter

If you have any food allergies or intolerances, please advise a member of our team. Due to the style of our cooking, we cannot guarantee that any dishes are free from any allergy or intolerance causing ingredients.

A discretionary 12.5% service charge will be added to your bill.

